A Little House Well Filled; A Little Land Well Tilled; A Little Wife Well Willed

Happiness Passes by All Once in a Lifetime

Or, to word the axiom a little dif-

Or, to word the axiom a little differently, there is an hour wherein a woman might be happy all her life, could she but find it. The trouble is that the good time only comes once. Like the pot of gold at the foot of the rainbow, it leads a woman's footsteps far in questing and then oft leaves her hands empty of grasping at the last. Happiness passed by the Foolish Virwins while they lingered and slept. One can imagine how the realization came to them with their waking, how they remembered that in dreams the delight of her nearness had thrilled their hearts and the soft music of her footsteps had brought them visions of entrancement. How close she passed, and yet how their eyes had failed to open at her approach!

The story of these pathetic figures knocking vainly at the door which had swing together when Happiness passed the portal is a story which women recognize as a leaf out of the general

rtal is a story which women re-e as a leaf out of the general

to all.

The face on which Happiness has set her seal is so plainly beautified that women who love everything which adds to their natural attractiveness should remember constantly that all women are said to be endowed by nature with the ability to impersonate Happiness, only many do not know how to use the opportunity which nature has bestowed.

The characteristics of Happiness are serenity, sweet temper and content-

e characteristics of Happiness are ity, sweet temper and content-radiating sunshine in the home he world, looking outward with a trustfulness that is born of a at reace with itself and full of in the demand it makes and in it expects to receive from others, use the demand is unconscious much like that exerted by the and warmth, which call the flow-

true of the woman's heart where Happiness dwells and sings her low, clear song alike through bright days and dark. Outward vexations and worries, sting of disappointment and dult round of monotony—these are merely the surface fret of life. Far deeper is its real meaning and the light of a steadfast guiding and controlling power, stilling the fret and reducing to right proportion what might otherwise be inharmonious, testifies to the unchanging presence and the blessing of Happiness.

place where Knowledge appears the trio vanish, and youth calls on them vainly to return. For them only the flowery paths of ease! The difficult places are not to be bridged by Joy and Hope! But when Happiness takes youth by the hand all else is forgatten and dropned out of mind, and the ear attunes liself to a truer and more lasting measure, and youth transformed to womanhood leans upon a more constant and satisfying companionship. The spirit of Happiness looking

The remembrance of that smile sends a father out doubly fortified for his day's struggle and starts the day well for the heme he leaves behind, so strong is the pivotal influence that, surlinging from

strong is the pivotal influence that, springing from a beneficent source, may be found in a baby's glance.

If Happiness does truly pass all women by, let them watch for her coming with discerning eyes, let them not hesitate to take her by the hand when she draws near, let them seek her where she is to be found in the midst of life and work; let them never think for a moment that she is to be purchased at will, but know that when she has once entered their hearts she is theirs forever.

ALICE M. TYLER.

The Fashion in Colors

Holbein red is a deliciously rich color. It is the soft terra-cotta hue favored by the famous painter and one of the season's revivals. We seem to have fairly mobbed the painters and made over most of their possessions to ourselves. Our best blue is Nattier's, and most of the yellows were made for us by Watteau. A new coffee color, which comes from Parls with the manufactured title of "renovated khaki," is interesting, to say the least. It is khaki stirred up with enough rose to warm it, and belonges to the line of apricot colorings.

Onion Skin.

Onion skin is akin to quince and peach. They differ slightly, yet are equally delicate, not to say delicious. Amethyst in batiste and sheer linen is one of the very popular Parisian colors for the thin blouse to be worn with cloth and linen costumes.

Sindes of Yellow.
Yellow in Ilnen offers a new note of

with cloth and linen costumes.

Shages of Yellow.
Yellow in three offers a new note of color among the tub materials for the summer months, and never has it been made in such exquisite shades. Its various tones, ranging from saft canary to burnt orange, are developed in long-coated suits and one-piece models. The pale-yellow gown in pique and the pale-yellow gown in pique and the pale-yellow gown in the costumes are finished with tallored stitching and the pale yellows seem always to be braided with narrow white wash braids or treated to a let-in motif of embroidery or heavy lace.

ery or heavy lace.
General Idea of Point.
In vogue is the gown with the band
of trimming brought over the bast.



The Hostess

The Patriotic Fourth.

The patriotic Fourth of July mands are already inspiring hostesses with ingenuity in the way of novel devices of entertaining and decorating. Red and white carnations, blue corn flowers or bachelor's buttons, flags, drums, cannon cracker and cocked hat cases offer many possibilities for dinners and luncheons, picnics or house The dinner for the glorious Fourth should, of course, when served at home, be distinctly American. An epergne in the centre holding red and white carnations, from the centres of which tiny flags spring, may rest on intersecting bands of red and blue satin ribbon, extending diagonally to the corners of the table where it is bunched. Boutonnieres of bachelor's buttons for the men may alternate with the menu there may be:

the menu there may be:

Brunswick Stew,
Finger Rolls. Pickled Cherries.

Small Corn Pones,
Baked Sturgeon.

Tomato and Lettuce Salad. Cannon
Ball Polatoes.

Boiled Ham. Fried Chicken.
Green Corn on the Cob. French Peas.
Peach Cream.
George Washington Cake. Coffee,
Cheese.
Tomsts for the Fourth.

Tonsts for the Fourth.

The following toasts are suggested for the Fourth:

"The red, white and blue—the emblems of love, purity and fidelity. May the symbol be as highly and unanimously worshiped as the colors of our country's flag,"

"America, half brother of the world, with something good and bad of every land."

Wines and Cordials

The following recipes are taken from Jane Hamilton's recently published book, which is considered high authority:

Hackberry Cordial.

To one gallon of the juice of ripe blackberries put 21-2 pounds of last sugar, cook in a preserve kettle twenty minutes; five minutes before it is done, put in a very little alispice, mace and cloves pounded fine. As soon as it is cold, add one plnt of the best old rye whiskey; put into bottles, cork tight and seal with becswax. If you wish to keep it a long time, put in one quart of the whiskey and 31-2 pounds of sugar.

pounds of sugar.
Raspherry Cordini.
Mix 5 ounces of Tartaric acid with
2 quarts of water. Pour the mixture
on 12 pounds of raspherries and let it
stand twenty-four hours. Then press,
the fruit and strain the juice through
a muslin cloth. To every pint of
juice put 1 pound and 4 ounces of
sugar. Bottle the juice and seal tight.
The cordial will keep for twelve
months.

months.

Blackberry Wine.

Gather good blackberries or dewberries, mash and strain them. To every gallon of juice put 1 quart of water and 4 pounds of brown sugar. Let it stand thirty-six hours, skimming off the froth that riges. Then draw it off and put it in a demijohn, cork loosely and let it stand until about the first of November. Bottle and sear their and keep in a cool, dry place.

place.
Currant Wine,
Take perfectly ripe currants on the steam, mash well and to each gallon of currants add 1 quart of water. Strain through a strong mustin cloth and add 3 pounds of brown sugar to a gallon of strained liquor. Pour into a cask or demijohn and put in the cork lightly until it has fermented. About the last of October draw off the wine and to every 5 gallons allow 1 quart of good French brandy. Bottle and seal.

Physch—"Fish House,"

seal.

Purch-"Fish House,"

This recipe, said to have been in use since 1530, was presented to Colonel Floyd Jones, U. S. A., by the famous Fish House Club in Philadelphia.

Floyd Jones, U. S. A., by the tamous Fish House Club in Philadelphia.

Take 2 quarts of Jamaica rum, 1 quart French brandy, 1 quart of lemon juice, 4 gills of peach brandy, 2 pounds of loaf sugar and 15 nounds of loe, Add as much water as there are quarts of 'liquor—the loe will make up the rest—and the quantity will serve about fifty people.

Pickled Cherries.

Take rine exercises and out off half the stems. Take a gallon of good cider vinegar, add a teasmonful of mace, one of cloves and one of all-spice; nound these suices and my them with the vinegar and nound and a balf of brown sugar. Send the vinegar and nound cover the chemics, which chemics with the second time and pour it again over the chemics. Cover closely when they are cold, and they will be fit for use in about a fortnight.

